



## **ACTIVITIES**

### **I. HOTEL MANAGER**

- 1. Informs DIT Majestic Beach Resort Management and DIT Majestic Beach Resort Medical doctor and local health authorities about disease outbreak.**
- 2. Sets up activities of all staff according to action plan.**
- 3. Monitors action plan implementation.**
- 4. Daily updates sickness log book and sends it to DIT Majestic Beach Resort Management and DIT Majestic Beach Resort Medical doctor.**

### **II. HOUSEKEEPING STAFF**

- 1. Particular attention must be given to disinfectant spraying of all contact points, such as door handles, taps, WC cistern handles, etc.**
- 2. Have a fresh disinfection solution in a spray bottle.**
- 3. Use disposable cloths where possible.**
- 4. When cleaning a room where a guest is obviously ill, use paper towels instead of cloths.**

5. Do not use cloths for more than one task.
6. Bag up soiled linen or linen from a room where a person is ill separately, preferably in color-coded bags. Notify the laundry to exercise special care when cleaning, including the use of plastic disposable gloves and protective clothing when handling soiled linen.
7. Cleaning of toilets in common areas to be increased to hourly, with equipment clearly designated for each and only toilet area. Spillages to be cleaned as outlined above. Disposable gloves to be worn when cleaning the toilets. Records to be maintained to demonstrate cleaning undertaken.
8. Report the rooms with ill guests to the Hotel Manager.
9. Update of all registry books strictly and daily.

### III. TECHNICAL ASSISTANCE SERVICE

1. Continuously monitor the temperature and chlorination of tap water.
2. Perform of a “thermal shock” of the hotel water system during night hours, i.e. increasing of the hot water temp. > 60 °C.
3. Perform chlorination of tap water till 1,5-2 ppm.
4. Update all registry books strictly and daily.
5. The free residual chlorine level of the swimming pools water (especially of the indoors one) shall be increased up to levels of 3-5 ppm for the purpose of disinfection.

6. Clean chaise-longue at swimming pools with disinfection solution.
7. Report daily to the Hotel Manager.

#### **IV. FOOD AND BEVERAGE SERVICE**

1. The high hygiene level of both the personnel and the premises shall be maintained continuously: thorough hands washing followed by disinfecting before every manipulation.
2. Wash and disinfect fruits and vegetables in chlorine solution (200 ppm for 10 min).
3. Wash and disinfect with 1000 ppm sodium hypochlorite solution the floor and the walls in all kitchen working rooms, storages and corridors.
4. Ensure tong hand contact points cannot come in contact with other displayed food.
5. Change tongs and dispensing utensils with clean ones every half hour.
6. Have staff on hand to help children dispense food and remove any tongs or food which may have been contaminated by children. For example a child sticking its finger into the food.
7. Ensure room service for the ill persons: boiled potatoes, soak cheese, boiled rice, toasted bread, tea.
8. Update all registry books strictly and daily.

## **V. MEDICAL DOCTOR at the Hotel**

- 1. Reports for more than 3 cases with gastroenteritis disease to the Hotel Manager, DIT Majestic Beach Resort Medical doctor and regional health authorities**
- 2. Applies treatment of patients according to the health status, where particular attention must be given to the children and older people!**

**Advisable an attitude:**

**a)re- hydration – p.o./i.v.;**

**b) Antibacterial treatment of adults**

**Ciprofloxacin 2x1 g p.o. (2x0,4g i.v.) /5 days**

**Gentamycin 3x 80 mg p.o. /3 days**

**c) Antibacterial treatment of children**

**Ciprofloxacin 7,5-15mg/kg/24h -2x p.o. (5-10mg/kg/24h – 2x i.v.) /5 days**

**Gentamycin 2x 40 mg p.o. /3 days**

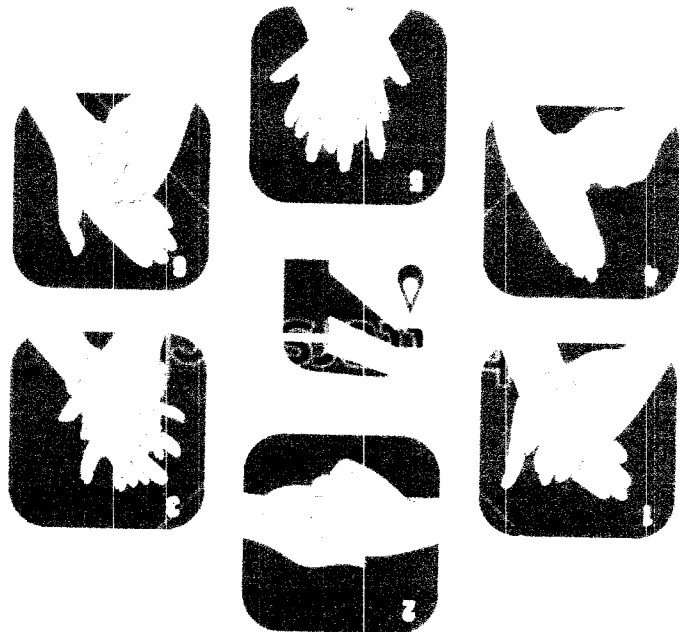
- 3. Collects faecal samples from the persons exhibiting disease symptoms before application of antibacterial treatment.**

4. Hospitalization of ill persons in bad health status.

#### **VI. DIT Majestic Beach Resort Medical Doctor**

1. Consults Hotel Manager, Production Manager and Chef on identification of possible infection source and the follow-up activities.
2. Organizes testing of food samples, faecal samples and staff (if it's necessary).
3. Reports to DIT Majestic Beach Resort Management.

Hand Washing Instruction



PROPER HAND WASHING INSTRUCTION

7 steps of handwashing



CLEAN

